Yorkshire Pudding

Makes 12 servings

    4 eggs

    2 cups all-purpose flour

    2 cups milk

    1/4 cup vegetable oil

    Preheat the oven to 450 degrees F

    In a large bowl, whisk together the eggs and milk until well blended. Whisk in the flour one cup at a time until frothy and well blended. Set aside.

    Distribute the oil equally among 12 muffin cups, a little over a teaspoon per cup. Place in the oven for 5 to 10 minutes, until smoking. Remove from the oven and quickly ladle about 1/4 cup of batter into each cup.

    Bake for 30 to 35 minutes in the preheated oven. Serve immediately.

P.S. A note on the recipe I used suggested turning the oven off and leaving the door partially open with the popovers inside to keep them from deflating while waiting for everyone to ask for seconds.